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Homemaker News

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WRAPPING AND REFRIGERATION IMPORTANT IN KEEPING MEATS

Most meat keeps best if wrapped loosely in waxed or parchment paper and stored in a refrigerator at a temperature of 47 degrees Fahrenheit or lower.

Raw beefsteak and lamb and pork chops keep best and lengest if they are covered in paraffin paper. Steaks and chops left uncovered in the refrigerator dry out and acquire a hard, dry, dark, leathery surface after about a day, while those stored in a covered dish soon show signs of spoilage. Because lamb spoils faster than beef or pork, it needs a temperature of at least 45 degrees F. in the refrigerator.

Uncooked roasts keep only about 2 days even in a good home refrigerator. The longer the roasts are stored, the more color and juice they lose.

Hamburg or other ground raw meat keeps best if mixed with salt and other seasonings, wrapped in waxed paper and placed on the coldest shelf of the refrigerator. Ground meat spoils faster than other meat and in the ordinary home refrigerator cannot be expected to keep well more than a day.

Cooked meat also keeps best wrapped in waxed or parchment paper. Most cooked meat keeps longer than raw meat with the exception of jellied meat, boiled tongue, meat loaf, and such prepared dishes. These meat mixtures will not usually keep over 2 days. A cooked roast, however, should keep 5 or 6 days in a good refrigerator if covered with waxed paper. Cooked pork roasts keep longer than beef or lamb roasts. The Bureau of Home Economics, U. S. Department of Agriculture, and the Iowa experiment station have been studying the keeping of meats in home refrigerators.

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